THE OAK INN LYNDHURST

STARTERS

Garlic mushroom bruschetta, sundried tomatoes, and olive salsa (v) (pb) 8.75

Pork pie, piccalilli, mixed leaves and cornichons 8.75

Marinated olives (gf) (v) (pb) 6

Sourdough bread, Olive oil and balsamic (v) (pb) 5.25

ROASTS

All served with seasonal greens, roast carrots, roast potatoes, roast parsnips, swede mash, Yorkshire puddding, red wine gravy

Roast pork porchetta 21.50

Roast sirloin of beef 24

Roast chicken 21

Nut roast (v) (pb) 19.50

Why not add?...

Cauliflower cheese 6

Stuffing 4.70

MAINS

Cider battered cod, fries, tartare sauce, crushed peas, and lemon 18.50

The Oak Inn burger, 6oz patty, mature cheddar, lettuce, gherkin, onion chutney, burger sauce, fries, coleslaw 17.00

DESSERTS

Affogato - vanilla clotted cream ice cream, *'drowned'* in double espresso 6.50

Chocolate brownie, dark chocolate sauce, matcha cream cheese (v) 8.50

Apple and rhubarb tart, custard and berries (v) 7.50

Warm treacle tart, vanilla clotted cream ice cream, fresh berries (v) 8.75

Ice cream by the scoop 2.85: Vanilla, chocolate, raspberry ripple, strawberry, salted caramel,

Sorbets by the scoop 2.85 – lemon, raspberry

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchens, foods may be prepared in the presence of ingredients which do contain allergens.